

Idaho Food Safety Certification

The [state of Idaho](#) requires that the Person In Charge (PIC) of a food establishment completes a training course and then passes at least one Idaho food safety certification. There are six options, none of which is sponsored or preferred by the state. The purpose of these requirements is to give the PIC the opportunity to demonstrate that he or she has the proper skills and knowledge established by the [Idaho Food Code](#) in order to serve food to the public without putting the customers in danger.

Among the courses/exams available are the National Restaurant Association, National Registry of Food Safety Professionals, Prometric, [360training.com](#), Idaho Food Safety Exam, and the Idaho Food Safety Manual. Whatever your plans are for the future in the food industry, you have to get past these tests before you can do anything. Not to worry, we are here to make sure you get all of the proper training to set your career off in the right direction.

FnaSafety offers the widest selection of training and certification choices that are approved by the Idaho Department of Health. We provide the ServSafe Food Protection Manager Certification Course and Exam, the Learn2Serve-360 Food Safety Manager Certification Course and Exam, the TAP Series Food Safety Manager Certification Course, The National Registry of Food Safety Professionals, the National Environmental Health Association (NEHA), and the SafeMark Certification.

Most courses are available in English and Spanish and some offer Chinese, while many exams are also available in Japanese, Vietnamese, French Canadian and Portuguese.

Food and Alcohol Safety Classes (FnaSafety) is a division of the Integrated Food Service Consulting Group A nationwide leader in Food Service Consulting, Mystery Shopping (exclusively for the food and beverage industry), and HACCP Compliance.